

The Shepherd's Inn Breakfast Pie

([The Shepherd's Inn](#) Breakfast Casserole featured in [Taste of Home](#) 2001)

"Running a bed-and-breakfast keeps us busy. Once in a while I get creative and try to improve on an already good dish. That's how I came up with this one. It's a favorite among our guests." -- Ellen Berdan, Salkum, WA

Ingredients:

<i>1-1/2 pounds bulk pork sausage</i>	<i>4 cups frozen Tater Tots</i>
<i>1 cup (4 oz) shredded cheddar cheese</i>	<i>4 eggs</i>
<i>1/2 cup milk</i>	<i>1 Tablespoon minced green onions</i>
<i>1/8 teaspoon pepper</i>	<i>Dash garlic powder</i>
<i>Minced chives</i>	<i>2 tomatoes, sliced and quartered</i>

In a skillet, cook the sausage over medium heat until no longer pink; drain. Spread in an ungreased 11"x7"x2" baking dish. Top with Tater Tots, sprinkle with cheese. In a mixing bowl, beat the eggs, milk, onion, pepper and garlic powder just until blended. Pour over cheese. Cover and bake at 350° for 30 minutes. Uncover; bake 2-25 minutes longer. Sprinkle with chives. Garnish with tomato. Yield: 6 servings.